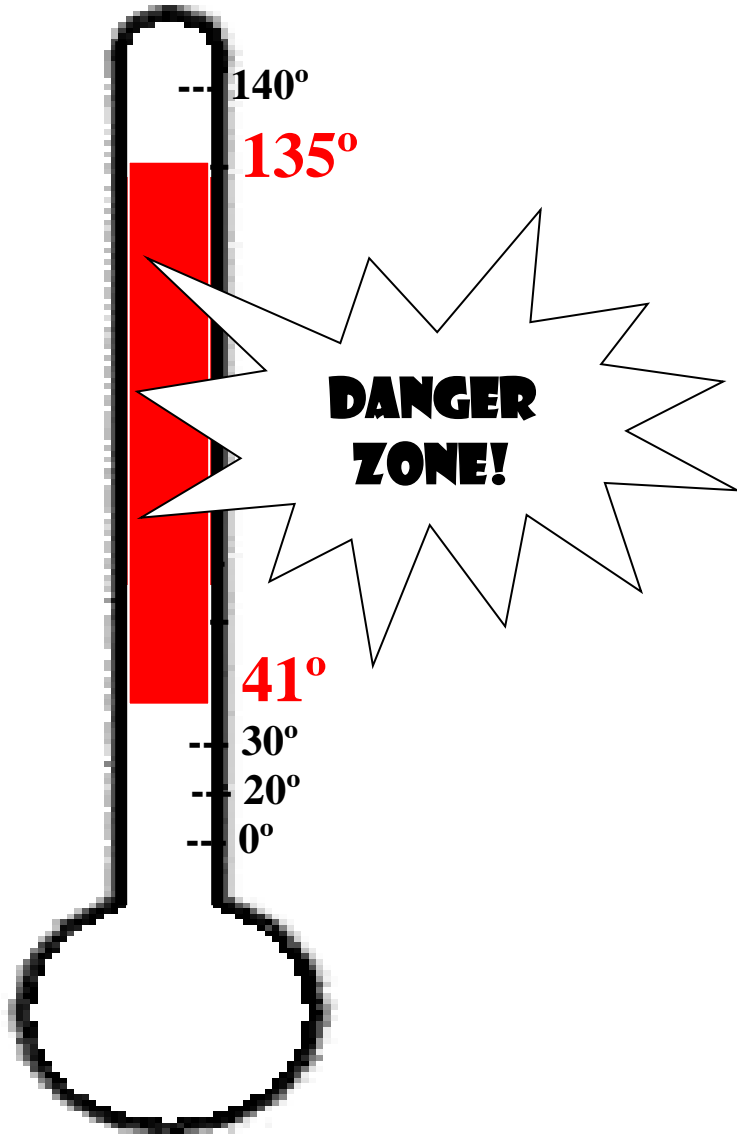


Temperature Danger Zone

Bacteria can multiply quickly when food spends time in the Temperature Danger Zone.



The “Danger Zone” includes temperatures between 41°F and 135°F.

Use an accurate metal-stemmed food thermometer to ensure foods are cooked thoroughly and held at safe temperatures.

Clean and sanitize your thermometer after each use.

**REMEMBER: Keep cold foods COLD, 41°F or below
Keep hot foods HOT, 135°F or above**